Waldorf®
800 SERIES

Installation and Operation Manual

Gas Salamander

SN8200G

SN8200GB

Date Purchased

Serial Number

Dealer

Service Provider

232460-6

MANUFACTURED BY

Moffat Limited
Christchurch
New Zealand

INTERNATIONAL CONTACTS

AUSTRALIA

Moffat Pty Limited
Web: www.moffat.com.au
E.Mail: vsales@moffat.com.au
Main Office: (tel) +61 (03) 9518 3888
(fax) +61 (03) 9518 3833
Service: (tel): 1800 622 216
Spares: (tel): 1800 337 963
Customer Service: (tel): 1800 335 315
(fax): 1800 350 281

CANADA

Serve Canada
Web: www.servecanada.com
E.Mail: info@servecanada.com
Sales: (tel): 800 551 8795 (Toll Free)
Service: (tel): 800 263 1455 (Toll Free)

NEW ZEALAND

Moffat Limited
Web: www.moffat.co.nz
E.Mail: sales@moffat.co.nz
Main Office: (tel): 0800 663328

UNITED KINGDOM

Blue Seal
Web: www.blue-seal.co.uk
E.Mail: sales@blue-seal.co.uk
Sales: (tel): +44 121 327 5575
(fax): +44 121 327 9711
Spares: (tel): +44 121 322 6640
(fax): +44 121 327 9201
Service: (tel): +44 121 322 6644
(fax): +44 121 327 6257

UNITED STATES

Moffat
Web: www.moffat.com
Sales: (tel): 800 551 8795 (Toll Free)
(tel): +1 336 661 1556
(fax): +1 336 661 9546
Service: (tel): 800 858 4477 (Toll Free)
(tel): +1 336 661 1556
(fax): +1 336 661 1660

REST OF WORLD

Moffat Limited
Web: www.moffat.co.nz
E.Mail: export@moffat.co.nz

The reproduction or copying of any part of this manual by any means whatsoever is strictly forbidden unless authorized previously in writing by the manufacturer.

In line with policy to continually develop and improve its products, Moffat Ltd. reserves the right to change the specifications and design without prior notice.

© Copyright Moffat Ltd. April 2012.

Contents

SN8200G **GAS SALAMANDER (Branding Plate Optional)**

SN8200GB **GAS SALAMANDER (With Branding Plate)**

Introduction 2

Specifications 3

- Model Numbers Covered in this Specification
- General
- Gas Supply Requirements
- Gas Connection

Dimensions 4

- Dimensions
- Internal Dimensions
- Cooking Area
- Weight

Installation 5

- Installation Requirements
- Unpacking
- Location
- Clearances
- Wall Mounting (to non combustible wall only)
- Gas Connection
- Commissioning

Operation 10

- Operation Guide
- Description of Controls
- Lighting the Main Burners
- Racking System
- Cooking Recommendations

Cleaning and Maintenance 12

- General
- Racking
- Stainless Steel Surfaces
- Vitreous Enamel Surfaces
- Trough Tray

Fault Finding 14

Gas Conversion and Specifications 15

- Conversion Procedure
- Gas Specifications

Replacement Parts List 18

Introduction

We are confident that you will be delighted with your Waldorf Gas Salamander, and it will become a most valued appliance in your commercial kitchen.

To ensure you receive the utmost benefit from your new Waldorf Gas Salamander, there are two important things you can do.

Firstly:

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

Secondly:

If you are unsure of any aspect of the installation, instructions or performance of your appliance, contact your WALDORF dealer promptly. In many cases a phone call could answer your question.

Warning

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.

Warning

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS ARE TO BE POSTED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.

Warning

GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE EQUIPMENT SAFELY TO GUARD IT AGAINST RISK OF FIRE.

- **THE APPLIANCE MUST NOT BE LEFT ON UNATTENDED.**
- **IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE BY A COMPETENT SERVICE PERSON TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.**
- **DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**

Caution

- **This appliance is for professional use and is only to be used by qualified persons.**
- **Only authorised service persons are to carry out installation, servicing or gas conversion operations.**
- **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.**
- **DO NOT operate the appliance without the legs supplied fitted.**

Model Numbers Covered in this Specification

SN8200G **Gas Salamander.**

SN8200GB **Gas Salamander.**

General

A commercial heavy duty, wall mounted gas fired infra-red grilling Salamander for a wide range of foods.
Blue Seal Salamanders feature independently controlled heat zones for left and right side of cooking area.
Two high speed infrared surface combustion burners in ceiling of cavity are independently operated with left and right hand side controls of the appliance.
Each burner is provided with a flame failure feature for ease of operation and safety. Main burners are lit by piezo ignition.

Each burner has LO to HI settings to provide full cooking flexibility.

SN8200G Rack supports have 4 fixed height positions offering flat and angled rack positioning.
Rack can be changed from flat to angled position by partial removal of rack.
Rack height must be fully removed for repositioning of rack height setting.
Branding Plate is available as an accessory item. Refer to Replacement Parts List.

SN8200GB Rack supports have 4 fixed height positions offering flat and angled rack positioning.
Rack can be changed from flat to angled position by partial removal of rack.
Rack height must be fully removed for repositioning of rack height setting.
Supplied with Branding Plate.

Cast aluminium branding plates provide a deep grooved / ribbed surface and can be used with this racking system.
Branding Plates are fitted onto standard wire rack allowing ease of change as required between menus.
Waldorf Salamanders come standard with a trough tray incorporating a front grease trough for direct collection of cooking grease from Branding Plate operation.
Tray is easily removed (slide out) for cleaning and to provide easy cleaning access to rear and sides of cooking area.

Gas Supply Requirements

	Natural Gas	LPG / Butane	Town Gas
Input Rating (N.H.G.C.) (N.H.G.C)	31.5 MJ/hr (29,850 BTU)	31.5 MJ/hr (29,850 BTU)	40 MJ/hr (41,700 BTU)
Supply Pressure	1.13 - 3.40 kPa (4.5" - 13.5 w.c.)	2.75 - 4.50 kPa (11" - 13.5" w.c.)	0.76 - 1.50 kPa (3" - 6" w.c.)
Burner Operating Pressure	1.0 kPa (*) (4.0" w.c.)	2.55 kPa (*) (10.0" w.c.)	0.63 kPa (*) (2.5" w.c.)
Gas Connection	$^1/_2$" BSP Male		

(*) NOTE:

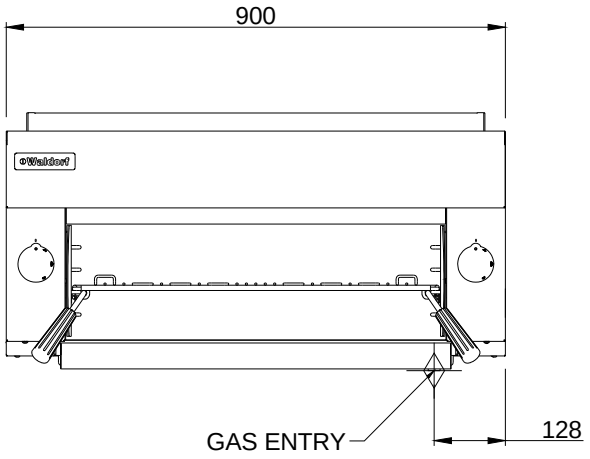
- **NAT, LPG & Butane Only - Measure burner operating pressure at manifold test point with both burners operating at 'High Flame' setting.**
- **TOWN GAS Only - Burner operating pressure is to be adjusted using Town Gas adjustable gas regulator supplied.**
- **Refer to 'Gas Conversion and Specifications' section of this manual for further details.**

Gas Connection

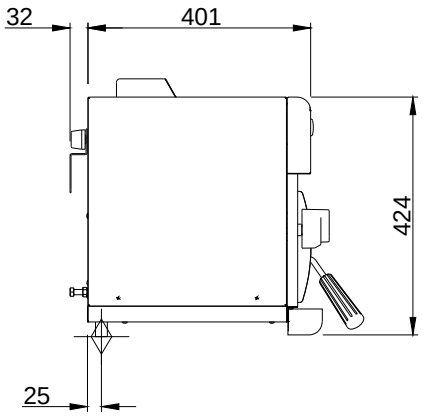
Gas supply connection point is located at back, 128mm from right hand side of appliance, and entered from beneath appliance.

Connection is ½" BSP male.

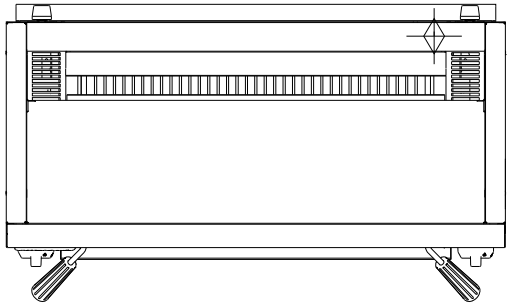
Dimensions:



Front



Side



Plan

Internal Dimensions

Width	685mm.
Height	230mm (at front).
Depth	330mm.

Cooking Area

Rack	610mm x 310mm.
Branding Plate (Accessory)	610mm x 310mm.

Weight (Nett)

41kg (without Branding Plate or Racking System).

Installation Requirements

NOTE: It is most important that this salamander is installed correctly and that operation is correct before use. Installation shall comply with local gas, health and safety requirements.

Waldorf Salamanders are designed to provide years of satisfactory service, and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.
This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas and fire safety.

AUSTRALIA:	- AS5601	- Gas Installations.
NEW ZEALAND:	- NZS5261	- Gas Installation.

Installations must be carried out by qualified service persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.
Components having adjustments protected (e.g. paint sealed) by the manufacturer are only to be adjusted by an qualified service person. They are not to be adjusted by the installation person.

Unpacking

- Remove all packaging and transit protection from appliance including all protective plastic coating from exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to carrier and distributor.
- Report any deficiencies to distributor who supplied appliance.
- Check available gas supply is correct to as shown on rating plate located on front bottom corner of right hand side panel.
- Check the following parts have been supplied with the appliance:

1 x Salamander Rack.

1 x Trough Tray.

1 x Gas Regulator.

1 x Alternate Gas Conversion Kit.

1 x Wall Mounting Bracket, including;

- 2 x 25 mm Black Plastic Spacers.
- 2 x $^{3}/_{8}$" Bolts / Nuts.

Location

1. Installation must allow for a sufficient flow of fresh air for combustion air supply.

Combustion Air Requirements:

Natural Gas	**10 m³/hr.**
LPG / Butane	**9 m³/hr.**
Town Gas	**10 m³/hr.**

2. Installation must include adequate ventilation means, to prevent dangerous build up of combustion products.
3. This appliance must be mounted onto a non-combustible wall or tailored stand, using rear wall bracket and spacing screws provided.
4. Combustible walls must not protrude past front of appliance.
5. This appliance must not be mounted on a combustible surface or metal surface, as radiated heat will cause these surfaces to become extremely hot.
6. Caution should be taken as intense heat is emitted at bottom front of appliance.
7. Components having adjustments protected (e.g. paint sealed) by manufacturer are only to be adjusted by an authorised service agent. They are not to be adjusted by installation person.
8. Appliance should be mounted under an extraction hood in compliance with all local regulations.

If appliance is not mounted under an extraction hood, installer must ensure that all regulations are met and that there is an unobstructed minimum distance of 750mm from top surface of appliance to ceiling, which must be of non-combustible material.

NOTE: Do not obstruct or block appliance flue. Never directly connect a ventilation system to appliance flue outlet.

Clearances

NOTE: Only non-combustible materials can be used in close proximity to this appliance.

This unit must be installed on a non-combustible wall or tailored stand with the following clearances;

	Combustible Surface	Non-Combustible Surface	
Left / Right hand side	100mm	25mm (*)	
Rear	50mm	30mm	
Top Clearance to:			
- Extraction Hood		200mm	
- Grease Arresting Filter (***)		400mm	} Australia / New Zealand
- Ceiling (**)		750mm	} Australia / New Zealand

* We recommend allowing a clearance of 100mm on either side of appliance to allow access to side panels for servicing purposes.

** Using wall mounting accessories provided with this appliance.

*** Top clearances can be reduced where local fire protection system is provided, if allowed by local regulations.

Wall Mounting (To Non-Combustible Wall Only)

1. Fix wall mounting bracket to wall with six screws, in a position where top of bracket is level and at least 945mm (38”) above any surface beneath unit. This will ensure that bottom of Salamander is at least 600mm (24”) above any surface.

2. Fit two black plastic spacers to top rear of unit. Leave them unscrewed by approximately 5mm.

3. Fit two adjusting screws / bolts into nutserts at bottom rear corners of unit. These should protrude approximately 30mm from rear of Salamander.

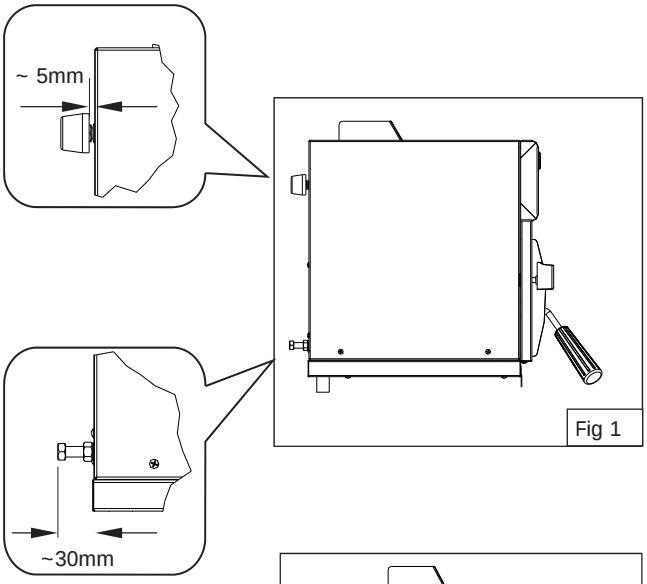


Fig 1

4. Lift the Salamander onto wall bracket, lining up black plastic spacers on salamander with mounting notches in bracket.

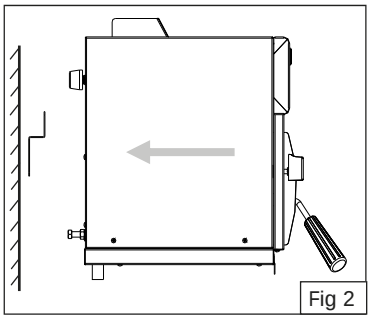


Fig 2

5. Lower Salamander onto mounting bracket.

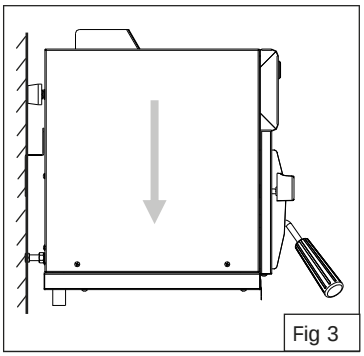


Fig 3

6. Tighten black spacers securely and adjust levelling screws / bolts to ensure unit is level.

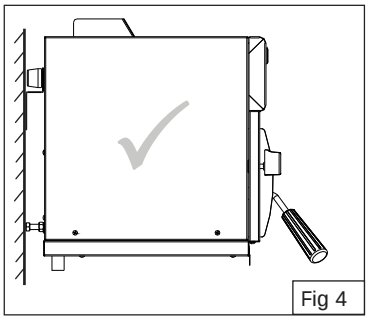


Fig 4

Gas Connection

NOTE: ALL GAS FITTING MUST ONLY BE CARRIED OUT BY A QUALIFIED SERVICE PERSON.

1. Waldorf Salamanders do not require an electrical connection, as they function totally on gas supply only.
2. It is essential that gas supply is correct for Salamander to be installed and that adequate supply pressure and volume are available. The following checks should be made before installation:-

   a. **Gas Type** appliance has been supplied for, is shown on a coloured stickers located above gas connection and on rating plate. Check that this is correct for gas supply appliance is being installed for. Gas conversion procedure is detailed in this manual.

   b. **Supply Pressure** required for this appliance is shown in **Specifications** section of this manual. Check gas supply to ensure adequate supply pressure exists.

Fig 5

   c. **Input Rate** of this appliance is shown on Rating Plate and in **Specifications** section of this manual. Input rate should be checked against available supply line capacity. **Particular note should be taken if salamander is being added to an existing installation.**

NOTE: It is important that adequately sized piping runs directly to connection joint on appliance with as few tees and elbows as possible to give maximum supply volume.

3. Fit gas regulator supplied, into gas supply line as close to appliance as possible.
   (Refer to 'Specifications' section for gas supply location dimensions).

NOTE: A Manual Isolation Valve must be fitted to individual appliance supply line.

4. Correctly locate appliance into its final operating position.
5. Connect gas supply to appliance. A suitable jointing compound which resists breakdown action of LPG must be used on every gas line connection, unless compression fittings are used.
6. Check all gas connections for leakages using soapy water or other gas detecting equipment.
7. Check gas operating pressure is as shown in **Specifications** section.

Warning

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

NOTE:

- **NAT, LPG & Butane Only - Measured burner operating pressure at manifold test point with both burners operating at 'High Flame' setting.**
- **TOWN GAS Only - Burner operating pressure is to be adjusted using Town Gas adjustable gas regulator supplied.**
- **Refer to 'Gas Conversion and Specifications' section of this manual for further details.**

8. Turn **Off** mains gas supply and bleed gas out of appliance gas lines.
9. Turn **On** gas supply and appliance.
10. Verify operating pressure remains correct.

Commissioning

1. Before leaving the new installation;
   a. Check the following functions in accordance with operating instructions specified in **Operation** section of this manual.
      - Light the Main Burners.
      - Check the Low Fire burner operation.
      - Check the High Fire burner operation.
      - Check the Racking System operation.

   b. Ensure that operator has been instructed in areas of correct lighting, operation, and shutdown procedure for appliance.

2. This manual must be kept by owner for future reference, and a record of ***Date of Purchase, Date of Installation*** and ***Serial Number of Unit*** recorded and kept with this manual. **(These details can be found on Rating Plate attached to R/H side panel (refer to 'Gas Connection' section).**

NOTE: If for some reason it is not possible to get appliance to operate correctly, shut off gas supply and contact supplier of this unit.

Operation Guide

Caution

- **This appliance is for professional use and is only to be used by qualified persons.**
- **Only authorised service persons are to carry out installation, servicing or gas conversion operations.**
- **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.**

1. Waldorf Salamanders have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is almost impossible, however bad operation practices can reduce the life of the salamander and produce a poor quality product. To use this salamander correctly please read the following sections carefully:-

   - Lighting the Main Burners.
   - Racking System.
   - Cooking Recommendations.

Description of Controls

The salamander has individual heat controls for left and right sides. Select desired heat level and allow a few minutes for elements to heat up.

- Waldorf salamanders provide two independently controlled heat zones.
- High speed grilling is provided by two infrared gas burners in ceiling of grilling compartment.
- Left and right hand gas control knobs operate the left and right side burners respectively, independently of each other.
- Each burner is provided with piezo ignition and flame failure protection for main burner.

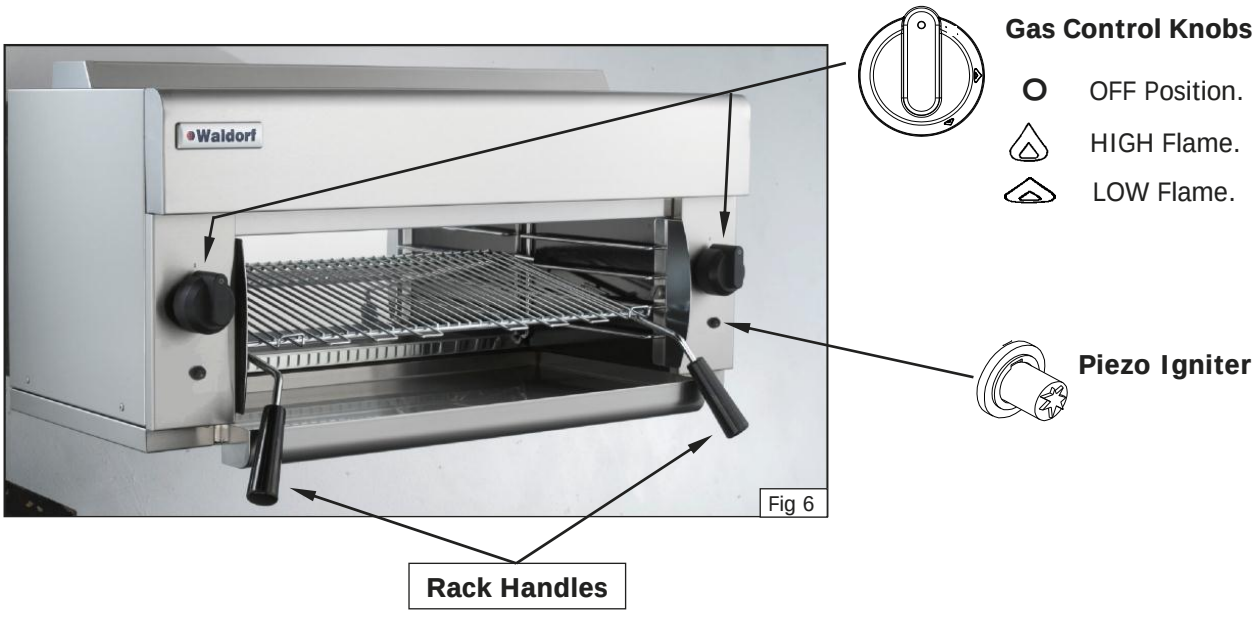


Fig 6

Lighting Main Burners

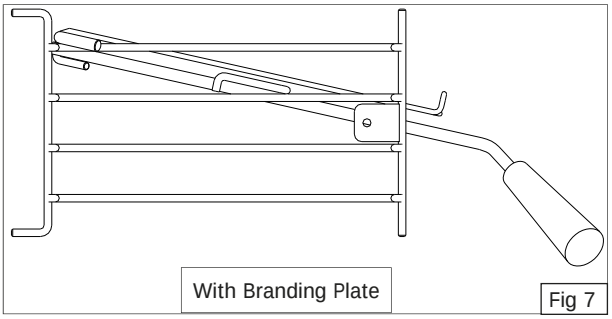
1. Check that gas supply is turned 'On'.
2. Depress gas control knob and rotate anti-clockwise to 'HIGH' position.
3. With gas control knob depressed, press piezo ignition button to ignite main burner.
4. Once lit main burner will be burning at full rate. For a lower heat, depress gas control knob and turn fully anti-clockwise to 'LOW' position.
5. For intermediate heat, position control knob between 'HIGH' and 'LOW' positions.
6. Repeat **Items 2 to 5** to light second main burner.

Turning 'Off' Main Burners

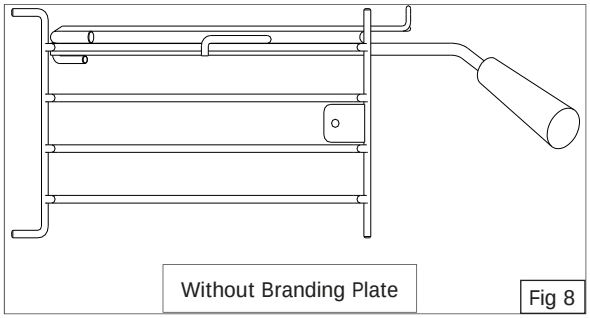
1. Depress gas control knob and rotate clockwise to 'OFF' position.
2. Main burner will extinguish.

Racking System

Rack System fitted to Salamander is self-supporting when withdrawn, to allow easy loading of food. Installation of rack is dependent on cooking function required.



With Branding Plate — Fig 7



Without Branding Plate — Fig 8

Cooking Recommendations

Caution

Do not leave Salamander unattended when in use, as it does cook fast.

1. The SN8200G Salamander has been designed to give a good evenness of heat across rack area, so toasting, cheese melting and grilling should be relatively even wherever food is placed.
2. The HIGH position is recommended for most grilling, cheese melting functions and LOW position for a reduced heat.
3. For cooking food through rather than just surface browning, rack position three and four from top is recommended.
4. With Branding Plate fitted, appliance able to aid the chef in its ability to produce **medium rare** steaks at front and **well done** steaks at rear - achieved with sloped Branding Plate rack position. (Shelf 2 and 3 from top).
5. Heating Branding Plate under burners before cooking commences, also allows 'sealed in flavoured goodness' to be achieved.

IMPORTANT:

Should any abnormal operation like;

- **ignition problems,**
- **abnormal burner flame,**
- **burner control problems,**
- **partial or full loss of burner flame in normal operation, be noticed, appliance requires IMMEDIATE service by a qualified service person and should not be used until a service is carried out.**

Cleaning and Maintenance

General

Caution

Always turn 'Off' gas supply before cleaning.

This appliance is not water proof.

Do not use water jet spray to clean interior or exterior of this appliance.

- To achieve the best results, cleaning must be thorough, and all controls and mechanical parts checked and adjusted periodically by a competent serviceman. If any small faults occur, have them attended to promptly.
- Don't wait until they cause a complete breakdown.

Racking

- For ease of cleaning of this unit and the racking system and to achieve the best results, it is recommended that racking is removed completely from unit and cleaned independently. This will allow for a more thorough cleaning of the Salamander.
- To remove racking system, carry out the following instructions.

1. Remove Trough Tray from underside of salamander unit.
2. Remove Branding Plate from rack (if fitted).
3. Slide rack out of side racks and remove from unit.
4. Remove left and right hand side racks from unit by removing single securing screw from each of side racks.
5. Withdraw left and right hand side racks from unit.
6. Refit racking in reverse order once cleaning has been completed.

Stainless Steel Surfaces

- Clean with detergent. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when Salamander is cool and rub in direction of grain.

Vitreous Enamel Surfaces

- Do not use wire brushes, steel wool or other abrasive material. Clean enamelled surfaces regularly with a good quality domestic oven cleaner. Remove rack and side racks from Salamander - this allows easy cleaning of flat enamelled side walls. Leave tray in to collect all residue.

Trough Tray

- Empty and clean daily.

Periodic Maintenance

NOTE: All maintenance operations should only be carried out by a qualified service person.

To achieve the best results, cleaning must be regular and thorough and all controls and mechanical parts should be checked and adjusted periodically by a qualified service person. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.

Gas Control Valve Re-Greasing

Gas control valve should be dismantled and greased every 6 months to ensure correct operation.

To carry out this operation;-

a. Remove gas control knobs from gas tap spindles by pulling knobs away from control panel.

b. Remove drip tray from appliance.

c. Remove two screws on underside of control panel, securing control panel to hob and remove control panel from front of appliance.

d. Remove 2 screws holding shaft plate to gas control body and remove control shaft and plate. (See Fig 9). Note orientation of shaft for correct re-assembly.

e. Using needle nose pliers or similar, pull out gas control spindle, again noting its orientation.

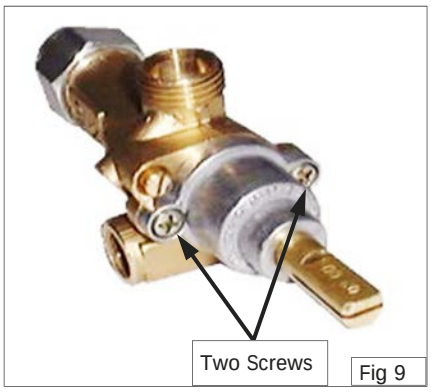


Fig 9

f. Apply a suitable high temperature gas cock grease or lubricant such as ROCOL - A.S.P (Anti scuffing paste)/Dry Moly Paste to the outside of spindle. (See Fig 10).

g. Replace spindle and re-assemble gas control valve in reverse order.

h. Refit control panel to appliance and secure with 2 screws.

i. Refit knobs to gas control valve spindles.

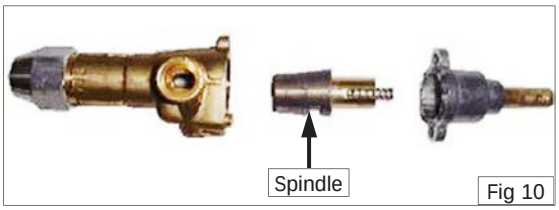


Fig 10

Fault Finding

This section provides an easy reference guide to the more common problems that may occur during operation of your equipment. The fault finding guide in this section is intended to help you correct, or at least accurately diagnose problems with your equipment.

Although this section covers the most common problems reported, you may encounter a problem not covered in this section. In such instances, please contact your local authorised service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will require the following information:-

- **Model Code and Serial Number of appliance. (both can be found on Rating Plate located on appliance.**

Fault	Possible Cause	Remedy
Main Burner goes out when gas control knob released.	Releasing knob before thermocouple has heated.	Hold knob in for at least 20 seconds following ignition of main burner.
	Main Burner flame too small:- - Gas pressure too low. - Partially blocked main injector.	Call service provider.
	Thermocouple faulty.	Call service provider.
Main burners will not light.	No gas supply.	Ensure gas isolation valve is turned **On**, and bottles are not empty.
	Incorrect supply pressure.	Call service provider.
	Blocked main injector.	Call service provider.
	Faulty gas control.	Call service provider.
Burner goes out.	Check main burner flame is touching thermocouple.	Call service provider.
	Interruption in gas supply to burner.	Call service provider.
	Main injector size too small. (See Specifications section).	Call service provider.
Lack of glowing. Large haze beneath burner.	Check gas pressure at pressure test point.	Call service provider.
Burner blow-back.	Gas leak in burner plaque. (See Servicing Section).	New burner plaque required. Call service provider.

Conversion Procedure

Caution

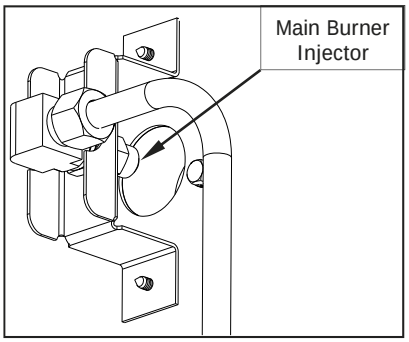
Ensure Appliance is isolated from gas supply before commencing servicing.

NOTE:

- **These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.**
- **For all the following conversion instructions, the side access panels have to be removed (Remove two screws at bottom of each side panel).**
- **All conversion details apply to both L/Hand and R/Hand burners.**
- **For all relevant gas specifications refer to the table at the end of this section.**

Main Burner Injectors

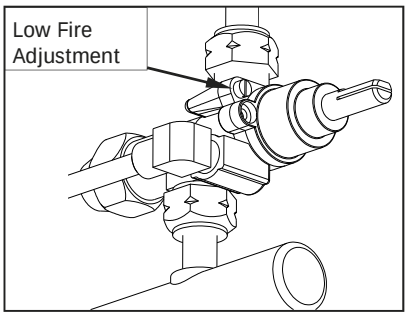
1. Remove the following:-
   - Two side access panels.
   - Main burner injectors.
2. Remove main burner injectors and replace with correct size injectors as shown in 'Gas Specifications' tables at rear of this section.



Low Fire Adjustment

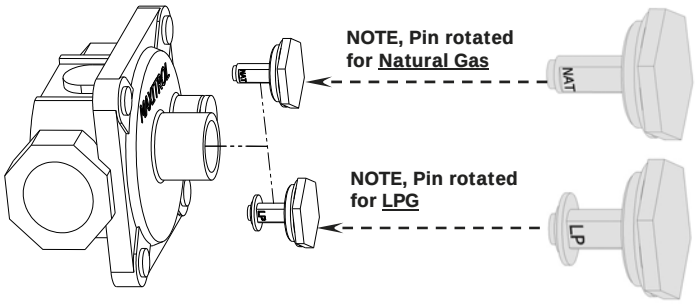
1. Remove the following:-
   - Gas control knobs from front of unit.
   - Two front control panels.
2. Light main burners and check flame size on **Low** position.
   - Adjust burner gas control valve low fire adjustment screw as shown in 'Gas Specifications' tables at rear of this section.

NOTE: 'Low Fire Screw' should be sealed with coloured paint on completion of low fire adjustment.



3. Refit the following:-
   - Two side access panels.
   - Two front control panels.
   - Gas control knobs.

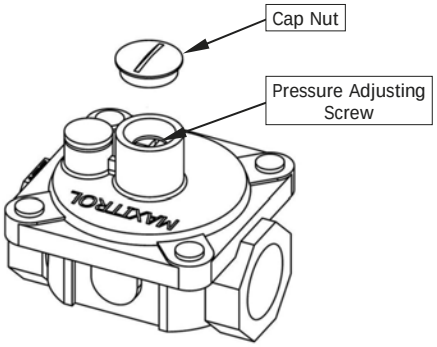
Gas Regulators



NAT Gas / LPG / Butane Only.

NOTE: The gas regulator supplied is convertible between Natural Gas and LP Gas, but it's outlet pressure is fixed ex-factory and is NOT to be adjusted.

- Town Gas Only.



1. Remove slotted cap from regulator.
2. Turn 'On' gas supply and appliance.
3. Adjust pressure adjusting screw to achieve correct burner operating pressure.

NOTE: Operating pressure to be measured at manifold test point with two burners operating at 'High Flame' setting.

4. Turn **Off** mains gas supply and bleed gas out of appliance gas lines.
5. Turn **On** gas supply and appliance.
6. Verify operating pressure remains correct (Re-adjust regulator if required).
7. Screw cap nut back onto regulator.

Gas Type Identification Label

On completion of gas conversion, replace gas type identification label located at:-

- Rear of appliance, above gas connection.
- Beside the rating plate.

Commissioning

Before leaving the installation;

1. Check all gas connections for leakage using soapy water or other gas detecting equipment.

Warning

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

2. Carry out a **Commissioning** check of appliance as shown in Installation Section of this manual.
3. Ensure any adjustments done to components that have adjustments / settings paint sealed are to be re-sealed.

Gas Specifications

		Natural Gas	LP Gas	Butane	Town Gas
Main Burner Injectors		Ø 1.85mm	Ø 1.15mm	Ø 1.10mm	Ø 3.50mm
Low Fire:	**Size**	Ø 1.00mm	Ø 1.00mm		Ø 1.00mm
	Adjustment	2 turns out (ccw)	½ turn out (ccw)		4 turns out (ccw)
Supply Pressure		1.13 - 3.40 kPa	2.75 - 4.50 kPa		0.76 - 1.50 kPa
Operating Pressure		1.00 kPa (*)	2.55 kPa (*)		0.63 kPa (*)
Gas Regulator Cap Screw					Adjustable Regulator (Adjust to the Burner Operating Pressure)

(*) NOTE:

- **NAT, LPG & Butane Only - Measure burner operating pressure at manifold test point with both burners operating at 'High Flame' setting.**
- **TOWN GAS Only - Adjust burner operating pressure using Town Gas adjustable gas regulator supplied.**
- **Refer to 'Gas Conversion and Specifications section of this manual for further details.**

Replacement Parts List

When ordering spare parts, please quote part number and description as listed below. If part required is not listed below, request part by description and quote model number and serial number which is shown on rating plate.

Controls

019430	Gas Control Valve.	
227967	Control Knob (No Pilot).	
034185	Main Injector (Natural Gas)	1.85mm.
034115	Main Injector (LPG)	1.15mm.
034110	Main Injector (Butane)	1.10mm.
032350	Main Injector (Town Gas)	3.50mm.
019574	Low Fire Screw (Nat. Gas / LPG / Town Gas)	1.00mm.
019214K	Burner Kit.	
026123	Burner Guard.	
232067	Thermocouple.	
231536	Ignition Electrode.	
227508	Piezo Ignitor.	

General

026096	Wall Mounting Bracket.
017963	Rack.
013395	Rack Handle.
026093	Side Rack.
227961	Screw Side Rack.
227950	Trough Tray.

Accessories (Optional)

013418	Branding Plate (Australia Only).

Gas Regulators

Gas Type	Gas Regulators	
	Part No.	Description
Nat. Gas LPG / Butane	228533	Regulator (RV47) - $^{1}/_{2}$" BSP F/F.
Town Gas	230185	¾" BSP F/F Adjustable (0.63 kPa).

Gas Conversion Kits

Model	Gas Type to Convert to			
	Nat. Gas	LPG	Butane	Town Gas
SN8200G / GB	232057	232056	232058	232059